

Amendments to the Claims:

1. (Currently Amended) An herbal soft drink comprising [[of:]] a concentrated herbal extract obtained from a mixture of two or more herbs selected from the group consisting of *Sida* sps., *Boerhaavia diffusa*, *Vitis vinifera*, *Tinospora cordifolia* and *Withania somnifera*, along with jaggery, a fermenting agent and carbonated water.
2. (Previously Presented) The herbal soft drink as claimed in claim 1, wherein the percentage ratio of *Sida* sps.: *Boerhaavia diffusa*: *Vitis vinifera*: *Tinospora cordifolia*: *Withania somnifera* in the powdered mixture is in the range of 15 to 20: 5 to 10: 15 to 20: 5 to 10: 5 to 10.
3. (Previously Presented) The herbal soft drink as claimed in claim 1, wherein the w/w ratio of the jaggery: concentrated herbal extract is in the range of 1:3 to 1:4.
4. (Previously Presented) The herbal soft drink as claimed in claim 1, wherein the fermenting agent used is *Sacromyces* strain and flowers of *Woodfordia fructose*.
5. (Previously Presented) The herbal soft drink as claimed in claim 4, wherein the percentage ratio of fermenting agent added is in the range of 4 to 16.
6. (Previously Presented) The herbal soft drink as claimed in claim 1, wherein the w/w ratio of carbonated water: the mixture of the concentrated extract, jaggery, and the fermenting agent is in the range of 1:3 to 1:5.
7. (Previously Presented) The herbal soft drink as claimed in claim 1, wherein the soft drink provides antioxidant, hepatoprotective, cardio-tonic, diuretic, digestive, choleric, nervine relaxant and immuno-enhancing properties.
8. (Previously Presented) The herbal soft drink as claimed in claim 1, wherein total solids content in the soft drink ranges from 30-40%.

9. (Currently Amended) A process for preparing an [[the]] herbal soft drink having antioxidant, hepatoprotective, cardio-tonic, diuretic, digestive, choleric, nervine relaxant and immuno-enhancing properties, [[the]] said process comprising the steps of:

- (a) obtaining plant parts from two or more herbs selected from the group consisting of *Sida* sps., *Boerhaavia diffusa*, *Vitis vinifera*, *Tinospora cordifolia* and *Withania somnifera*;
- (b) crushing the plant parts and mixing them to obtain a powdered mixture;
- (c) adding water to the powdered mixture of step (b) to obtain an aqueous extract;
- (d) concentrating the aqueous extract of step (c);
- (e) filtering the concentrated extract of step (d);
- (f) mixing jaggery to the filtered extract of step (e);
- (g) adding *Sacromyces* strain and a fermenting agent [[agents]] to the mixture of step (f);
- (h) fermenting the mixture of step (g) for a time period ranging between 3 to 6 days;
- (i) filtering the fermented mixture of step (h);
- (j) concentrating the fermented filtrate of step (i) to obtain a stock solution, and
- (k) mixing the stock solution of step (j) with carbonated water in the w/w ratio of 1:3 to 1:5 to obtain the herbal soft drink.

10. (Previously Presented) The process claimed in claim 10, wherein the plant parts used are selected from the group consisting of leaf, stem, root, fruits and whole plant.

11. (Previously Presented) The process claimed in claim 10 wherein in step (b), the percentage ratio of *Sita* sps.: *Boerhaavia diffusa*: *Vitis vinifera*: *Tinospora cordifolia*: *Withania somnifera* in the powdered mixture is in the range of 15 to 20: 5 to 10: 15 to 20: 5 to 10: 5 to 10.

12. (Previously Presented) The process claimed in claim 10 wherein in step (c), the w/w ratio of water added to the powdered mixture is in the range of 5:1 to 10:1.

13. (Previously Presented) The process claimed in claim 10 wherein in step (d), the aqueous extract is concentrated to 1/3 to 1/4 of its original volume.

14. (Previously Presented) The process claimed in claim 10 wherein in step (f), the w/w ratio of the jaggery: filtered extract is in the range of 1:3 to 1:4.

15. (Currently Amended) The process claimed in claim 10 wherein in step (g) ~~[[j]]~~, the fermenting agent used is selected from *Sacromyces* strain and flowers of *Woodfordia fructose*.

16. (Currently Amended) The process claimed in claim 10 wherein in step (j) ~~[[i]]~~, the fermented filtrate is concentrated to 4/5 to 1/5 of its original volume.